

**Donatella Cinelli Colombini**  
**Il Drago e le 8 Colombe**

IGT Toscana

2014

2014 was the vintage without winter and without summer. 2014 was the year for organic wines. Only those, who like us, chose to grow their grapes without systemic products, brought home ripe and sound grapes. Contrary to the common certainty that “in rainy years only chemistry allows you to produce good grapes” it was in fact the grape growers who were more careful of the environment who picked the best grapes.

The 2014 vintage of “Il Drago e le 8 Colombe” is characterized by its great elegance, drinkability and pleasantness, with moderate alcohol and great harmony. The cool nights during the summer in 2014 favoured a slow ripening of the grapes and an aromatic richness superior to usual.

This wine is named “Il Drago e le 8 Colombe” because it tells of the curious situation in the first all female staff winery in Italy, but where there is also a male presence. It is Carlo Gardini, husband to Donatella Cinelli Colombini, the owner. He too expresses his passion for fine wines by following the procedures for producing of the desert wine making, the Passito and the Vin Santo.

He is the dragon on the label while the eight doves are: Donatella, her daughter Violante, the winemaker Valérie Lavigne, the cellar master Barbara and all the wine staff at Fattoria del Colle: Debora, Alessia, Antonella and Margherita.

Il Drago e le 8 Colombe is a “Supertuscan” wine, a Tuscan wine not covered by a DOC regime. It has fewer regulations regarding blends. This is made with Sangiovese, Merlot and Sagrantino. A variety the latter typical of the neighbouring Umbria and that in Fattoria del Colle grows perfectly. In this wine the three varieties bring different characteristics: The Sangiovese gives elegance, the Merlot pleasantness and Sagrantino gives structure.

**Type:** dry red.

**Production area:** Tuscany, Trequanda, Fattoria del Colle, 400 m above sea level on hilly land prevalently limestone, sandstone and sea sand.

**Classification:** IGT Toscana Rosso.

**Vintage characteristics:** very rainy winter and spring. The rainfalls were present also in July while August was sunny also cool. Only one big rainfall before the harvest, that took place between September 10 and 13<sup>th</sup>. During the harvest the weather was good. The veraison was very long taking practically the whole month of August.

**Grape type:** Sangiovese 60%, Merlot 20%, Sagrantino 20%.

**Grape harvest:** from September 19<sup>th</sup> to October 3<sup>th</sup>. The clusters were handpicked with a selection made in the vineyard, and the best grapes chosen in the cellar.

**Vinification:** in temperature controlled stainless steel vats.

**Ageing:** 18 months in 5 hl French oak tonneaux.

**Quantity produced:** 5.300 bottles.

**Colour:** intense and brilliant ruby red.

**Aroma:** fine, net, complex, full of hints of ripe red fruits and spices.

**Taste:** elegant, harmonious, round, with a satisfying pleasantness that depends on the balance between the tannin-acid structure and the fruit. Lasts pleasantly and at length. The spicy note comes from the Sagrantino; the imposing phenolic richness is softened by the Merlot and made more elegant by the Sangiovese.

**Analysis:** alcohol 14% vol; tot.ac 4,89 g/l; vol.ac. 0,42 g/l; Tot. So2 90 mg/l.

**Matching dishes:** extraordinarily versatile and multi ethnic, goes well with Chinese and Indian dishes as with the more traditional Tuscan roasts.

**Way of serving:** This is a wine for great occasions. Serve at room temperature (18-20°C) in clear crystal balloon shaped wine goblets.

**Home ageing:** apt for 25 years ageing and more. Keep the bottles lying down in a dark and cool place.



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